



Signature / Horeca

Operator & Installation Manual

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Information contained herein is correct at time of print:

Safety

- This document is intended for use as a reference book for qualified Operators and Service engineers. It is recommended that any person undertaking installation and/or service activity on this machine has previously attended a formal Westomatic training course specific to this vending machine type.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Installation and service activity, including replacement of the mains cable, on this vending machine should only be undertaken by a competent person who is fully conversant with the potential dangers of working on live electrical equipment and mains pressure water systems.
- Extension cables or longer mains leads **must not be used to power this vending machine.**
- The mains lead should be kept away from hot surfaces and sharp edges.
- Each new vending machine is supplied with a new mains water inlet hose. Do not reuse an existing or old water hose.
- Prior to any service activity, switch off and isolate the water and electrical supply. If in doubt refer to BS7671 for safe isolation procedures. Servicing of live equipment must **never** be undertaken.
- Use insulated tools and insulated probes on test equipment. HSE guidance notes 38 provides guidance on the selection of suitable test probes, leads, lamps, voltage indicating devices and other measurement equipment used by electricians when working on or investigating power circuits.
- There are no user serviceable parts inside this vending machine.
- The Signature machine must be cleaned on a regular basis (refer to the section within this document on how to clean your machine). A water jet **must not** be used.

Preface

This document is intended to be used as a reference book for qualified Installation Engineers and Operators to be able to install, commission, programme, maintain and to carry out basic fault finding diagnostics on the Signature vending machine.

Information on the operation, the use of and cleaning of the machine can be found in the operational and cleaning sections of this manual.

Concepts and definitions

Description	Definition
User	The person who uses the machine exclusively for vending a drink. The user will have NO access to the inside of the machines.
Service Technician and/or Installation Engineer	A competent professional who has been trained on the machine and is aware of the dangers involved. They must have a thorough knowledge of the electronics and mechanical parts of the machine and be qualified to install, commission, programme, maintain and repair the machines.
Operator	A qualified individual who is responsible for cleaning the machine, filling ingredients and cups, and has knowledge of removing brewers and the total whipper assembly for periodic cleaning.
Service Operator	A person who can carry out basic fault finding and the duties of an Operator, and therefore must be competent in both of these areas.
Westomatic	Westomatic Vending Services Ltd, the machine manufacturer.

Westomatic offers training programmes for the Signature vending machine. Please contact your account manager for more information.

Liability & warranty

General

All details and indications for the installation and cleaning of this vending machine have been made under consideration of our knowledge and experiences collected up to now.

Westomatic Vending Services Ltd. reserves the right to make technical changes to this machine type without notice as a result of continuous product development.

Text translations are made to the best of Westomatic's knowledge. However, we exclude any liability for translation errors. The English version of the operation instructions shall prevail for warranty purposes.

The presented texts and drawings do not necessarily correspond to the scope of delivery. The drawings and graphics are not to scale.

The instructions contained herein must be carefully read before machine installation or operation is started.

Westomatic Vending Services Ltd does not bear liability for any damage or disturbance resulting from non-observance of the instructions in this manual.

It is strictly forbidden to make this manual or the operator instructions accessible to any third party.

Non-observance will result in a claim for damages.

Spare parts

Only genuine, original Westomatic spare parts should be used when servicing this machine.

ATTENTION!

Faulty or defective non-Westomatic spare parts may lead to incorrect machine operation or damage. Where non-Westomatic spare parts are used, all obligations of Westomatic Vending Services Ltd. such as warranties, service contracts etc. are void without prior notice and agreement.

Part sales tel: +44 (0) 1626 323100 option 3

Responsibility of the operating company

In order to avoid faulty machine operation and ensure safe Operator/cleaning practices, this user manual and the associated operator guide should be stored inside the purpose built document holder located within the vending machine and be accessible to all persons involved in the machine installation, operation, maintenance and cleaning at any time.

This vending machine must only be operated within a safe and reliable environment.

The information in this document relating to machine operational safety is based upon the essential health & safety requirements in force within the European Union at the time of publication. During the operating life of the machine it is the responsibility of the operating company to assess any differences in any new legislation and update the operational safety instructions along with their own safe working practices accordingly. Outside the European Union, the regulations valid at the place of installation and the regional regulations therein must be observed.

Appropriate use

Westomatic Vending Services Ltd. will only undertake machine operational liability when the machine is used appropriately and in accordance with the operating instructions to perform assembly, operational, servicing / maintenance and cleaning activities.

NOTE:

Any machine usage outside of the above scope is forbidden and is defined as 'not appropriate'. In this situation, any entitlement to damages against Westomatic Vending Services Ltd. and / or representatives because of inappropriate use will be excluded. The operating company alone is liable for all damages arising from inappropriate use.

ATTENTION!

The operating company is obliged to install the necessary safety precautions to ensure the vending machine can be stopped immediately in the event of danger or disturbance.

Inspection upon delivery

Once your machine has been delivered, immediately check for completeness and possible damage caused by transportation.

In case of externally recognisable transport damages, do not accept delivery or only under reservation. Note the extent of any damage on the transport documents/delivery note of the forwarding agent. If necessary contact the Westomatic helpline as soon as possible to register any product damage as a customer complaint can only be asserted within the currently valid time limits.

Helpline tel: +44 (0)1626 323100

Introduction

The information held within this section has been compiled by the manufacturer to provide recommended guidelines to operator personnel and is intended to be used in conjunction with any existing operating procedures your company uses.

Hygiene

In accordance with the food hygiene (Amendment) regulations 1990 (SI 1990 No. 1431) and in compliance with the local public health authority requirements, it is the responsibility of the machine Operator to keep this machine maintained in a clean condition to ensure the highest standards of hygiene needed to prevent the formation of bacteria. A regular, systematic method of cleaning will help achieve this condition.

A high standard of personal hygiene is essential for a vending machine Operator. Clothing must be neat and clean and loose hair should be tied back accordingly. Hands and fingernails must be washed thoroughly before work commences, particularly after each visit to the toilet area. Jewellery should be kept to a minimum and preferably removed during any cleaning operations.

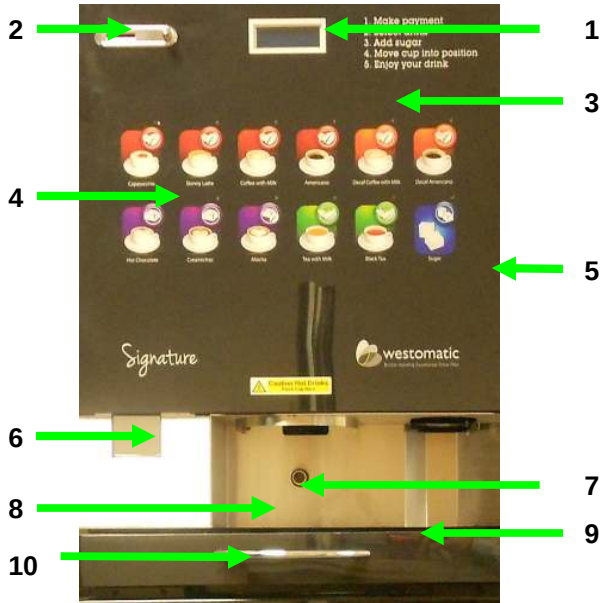
An operative who is suffering from cuts, sores or any form of illness must inform their immediate superior at once and must not come into contact with this vending machine, ingredient products, cups or any other machine related items. The operative must not resume work until authorised to do so by their immediate superior.

Important safeguards

1. Read these instructions before attempting to clean or refill the machine.
2. Do not attempt to operate the machine if any part is damaged. If either damage or a fault is suspected contact your nearest available Service Engineer for assistance.
3. Never immerse the machine in water or any other liquid.
4. Never clean the machine with a water jet.
5. Always switch off and disconnect the machine from the mains electricity supply before cleaning and servicing.

Signature external layout at a glance

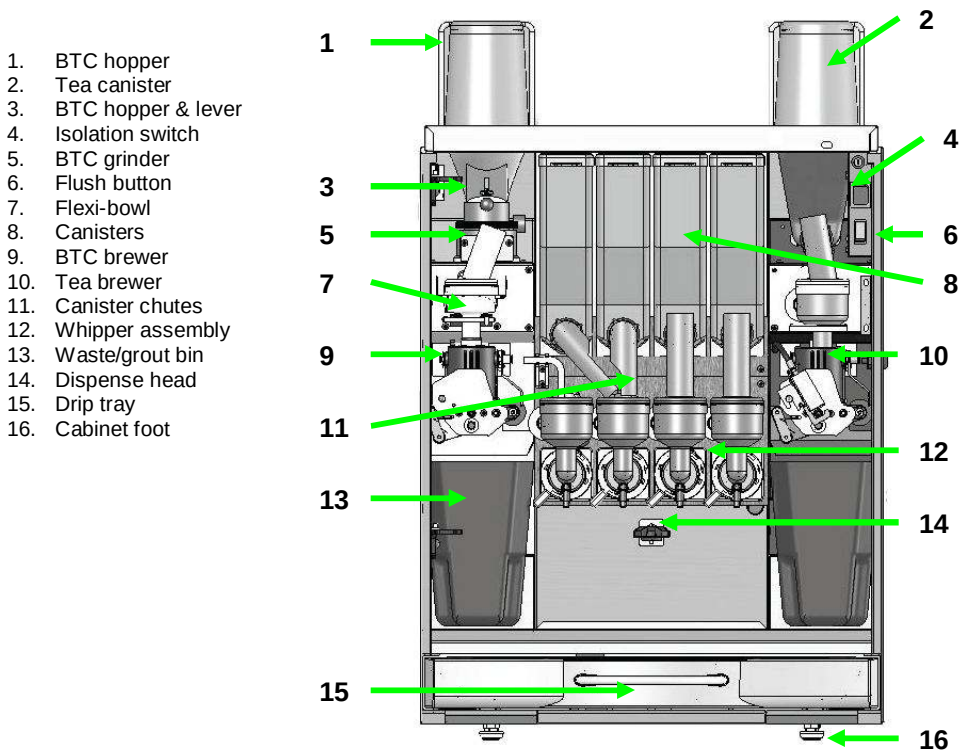
1. LCD display
2. Reject button & coin entry
3. Signature acrylic overlay
4. Touch sensitive keypad
5. Door lock
6. Coin return
7. Cup sensor
8. Cup station
9. Drip tray
10. Drip tray handle



Back out, cancel & save

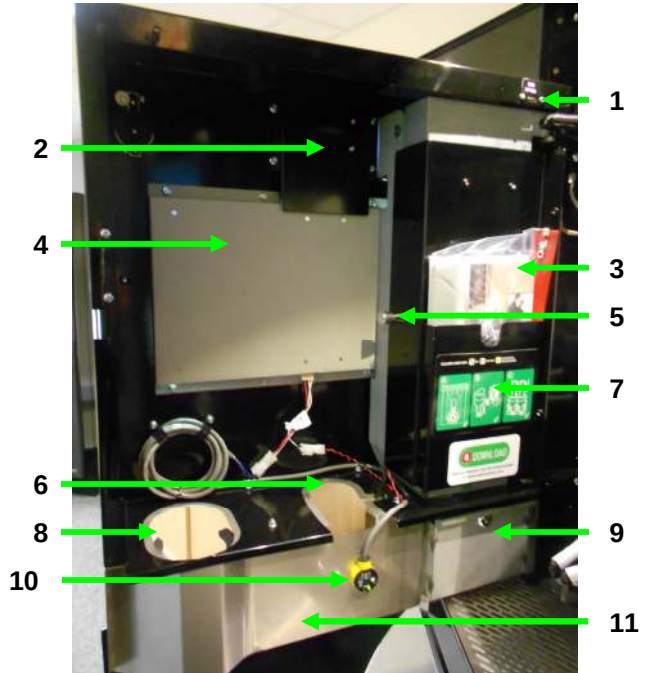
Enter

Signature description of the internal parts at a glance

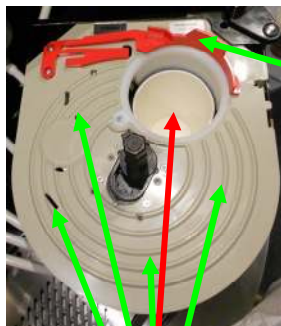


Description of internal door at a glance

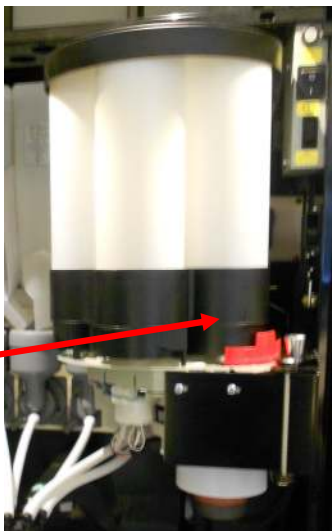
1. USB port
2. LCD cover
3. Operator pack
4. Touch sensitive keypad
5. Coin mech latch
6. Dispense area
7. Dispense instructions
8. Cup catcher
9. Cash box
10. Adjustable cup sensor
11. Stainless steel splash back



Cup unit



Actuator arm



Loading cups

To correctly fill the carousel when empty:-

1. Ensure the machine is turned off.
2. Ensure the actuator arm is positioned on the outside of the cup carousel.
3. * With the door open load one sleeve of cups into the carousel tubes avoiding the dispense position highlighted with a red arrow.
4. Switch on the machine via the mains isolation switch. The carousel will rotate until the cups drop into the dispense position cup ring.
5. Now fill the remaining columns.

IMPORTANT

DO NOT load cups into the dispense position.

DO NOT overfill the columns.

ALWAYS refit the carousel lid.

NEVER try to turn the carousel by hand as this will cause cup jams.

Cup units

There are 3 types of cup units, dependant on the size of cup is being used.

Cup type	Cup rim diameter
7 oz tall	70 mm
7 oz squat / 9 oz	73 mm
12 oz	80 mm

Cleaning external door

Tools required:

- Warm water
- Cloth – for the drip tray area
- Very soft microfibre cloth - for the Signature acrylic touch sensitive keypad overlay

Cleaning the front acrylic touch sensitive keypad overlay

Do not use a cleaning agent on the front acrylic overlay.

- With the door open press this menu tab - CLEAN BUTTONS. The touch sensitive keypad will be locked out for 30 seconds.
- Use a soft damp (**with water only**) microfibre cloth when cleaning the touch sensitive keypad and surrounding area.

Cabinet and door

- The external and internal cup station stainless steel should be wiped over with warm water and the appropriate cleaning agent/sanitiser.
- Care must be taken to thoroughly clean the cup station area, cup sensor lens, splashguard and drip tray. Use the appropriate cleaning agent/sanitiser for the cup station area only.

Recommended cleaning/maintenance procedures

ALWAYS SWITCH OFF AND DISCONNECT THE MACHINE FROM THE MAINS ELECTRICITY SUPPLY BEFORE CLEANING OR THE REMOVAL OF PARTS.

The quality of drinks produced by the Signature can only be maintained if the machine is cleaned regularly following the required cleaning schedule.

Cleaning agent: always use a suitable vending sanitiser.

Daily cleaning summary

1. Shake and refill all canisters. Page 14
2. Wipe down the whipper deck.
3. Remove all whipper assemblies and refit a hygiene kit.
4. Empty and clean waste bin (underneath each brewer if applicable).
Remove and clean all brewer assembly parts i.e flexi-bowls, brewer chambers, filter carriages and nylon belts, and dry before refitting.
5. The brewer waste count must be reset each time the operator visit's the machine. Page 21
6. Clean the inside cabinet sides and base of cabinet.
7. Flush through bowls using the internal flush button.
8. Clean the overflow bucket - Horeca models only.
9. Clean drip tray and grille using sanitiser.
10. Run drink test vends with the door open - using every drink station.
11. Run a pay vend or free vend with the door closed.
12. Clean the external door and touch sensitive keypad overlay with a soft damp microfibre cloth.

Weekly cleaning summary

1. Remove all delivery tubes and dispense head nozzles and clean with a sanitiser.
2. Check all assembly parts - if worn replace with new.
3. Flush through bowls using internal flush switch. Page 17
4. Clean drip tray and grille using sanitiser.
5. Empty and clean waste bin and overflow bucket.
6. Clean the inside cabinet sides and area below the dispense head.
7. Clean the internal door.
8. Clean the external door and touch sensitive keypad overlay with a soft damp microfibre cloth.

Ingredient canisters – removal, filling and cleaning.

1. When removing canisters always position the chutes in the upright position this will prevent any spillages.
2. If your Signature is fitted with ventilated chutes refit horizontally.

Note! Repetitive turning of the chutes over a period of time can cause the auger fittings to become loose. Turning the chutes manually also makes a mess.

3. Remove the instant ingredient canisters by tilting them backwards to lift the front locating peg from its hole. Pull the canister towards you whilst lifting the front of the canister by 10mm. The canister(s) can now be removed and placed onto a clean, dry surface.
4. Shake the instant canisters to loosen any compacted ingredient.
5. Place the canisters on a stable surface and fill with dry fresh ingredients to the required level, replacing lid.
6. Do not fill canisters whilst in any machine this will cause the following:
 - Malfunctions
 - Blockages
 - Explosions
 - Dispense pipes will be blocked with beans etc.



Picture of a Horeca canister

DON'T

1. Overfill canisters on low volume machines.
2. Leave bags of product on top of canisters.
3. Leave bags of product or syrup open in the vending machine; this will attract small insects.
4. Overfill the machine with spare ingredient or cups.
5. Leave any debris, product wrappers etc inside the machine.
6. Force components into position.
7. Stand on any lower part of the machine to access the top i.e base cabinet.

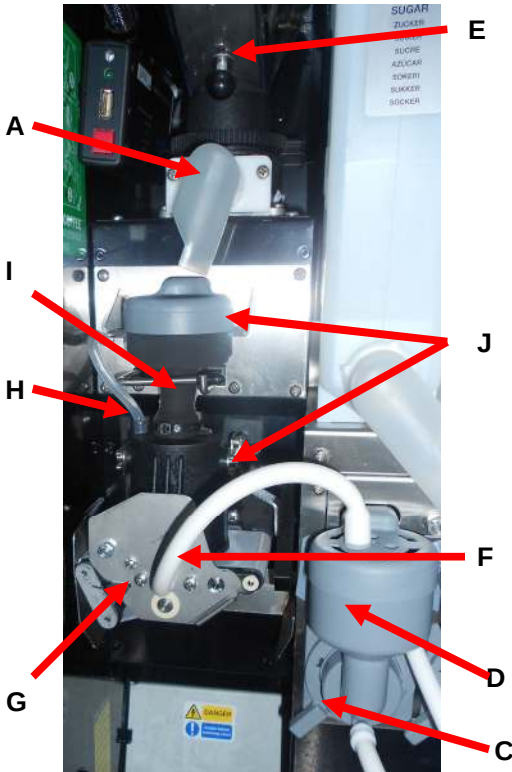
Whipper assembly

1. Remove the silicon rubber delivery tubes to the whipper assemblies.
2. Remove all the mixing bowls by releasing the base clip anti-clockwise to the 7 o'clock position (see picture on the left).
3. Remove all impellors by pulling them away from the whipper base (see picture on right).
- 4: Remove the whipper bases by rotating the clip further anti-clockwise (to the 6 o'clock position) and pulling forward.
5. Refit a hygiene kit.
6. Place all removed items into a bucket of warm water and an appropriate cleaning agent/sanitiser. Clean thoroughly, rinse and dry for your next machine.
7. Make sure you refit the parts/pipes in the exact same order, failing to do so will result in the machine malfunctioning.
8. Refit the impellor with **the dot marrying up with the flat part of the whipper shaft**. Failing to do so will result in a circuit fault 14 -19 or 14-20 or 14-21 or 14-22 or 14-23 or 14-24.



If any parts are scratched, worn, cracked or badly stained, replace immediately. Any of these can cause the machine to malfunction which leads to an engineer callout.

How to dismantle the bean to cup / fresh brew coffee brewer for cleaning



- Switch off the electrical power supply to the machine.
- E** • Remove the ingredient dispense chute (A) from the outlet of the whole bean / FB canister(s) by turning the chute horizontally and then pulling towards you.
- Clean off any dry ingredient residue from the canister outlets with a **dry** scraper.
- Remove the one piece whipper bowl (D) by turning the release arm (C) anticlockwise.
- Place all removed items into a bucket of warm water and an appropriate cleaning agent / sanitiser. Clean thoroughly, rinse and dry.
- J** • If any parts are scratched, cracked or badly stained, replace immediately.
- Re-fit all removed items in the reverse order to removal.
- F** • You must remove all canisters/hoppers when filling.
- For whole bean canisters, ensure the shut off flap (E) is closed to prevent beans from being spilt before removing by pushing the ball forwards.

- Remove the whole bean or FB canister by lifting it upwards and towards you, ensuring a hand is placed on top of the canister lid to prevent any beans or FB ingredient from spilling.
- Upon replacement of the whole bean canister, ensure the shut off flap (E) is returned to the open position.
- Switch on the machine and test for correct operation via the flush buttons and followed by a series of test vends for that particular brewer.

Continuing on page 17

Clean the nylon filter belts and brewer parts every 1250 vends

1. Remove the silicon dispense pipe from the brewer carriage (F). Page 16
2. Unlock the brewer carriage by sliding the lever left (G page 16), and pull the whole assembly forward to remove.
3. Remove the air pipe (H). Page 16
4. Tilt the air pinch arm to the 12 o'clock left-hand position (I). Page 16
5. Remove with great care the brewer cylinder, followed by the flexi-bowl (J). Page 16
6. Clean thoroughly with appropriate cleaning agent/sanitiser, rinse and dry.
7. Remove the nylon filter belt from the brewer carriage by pressing in the belt lever spring (G) and using the locking plate to hold the lever in place. Remove the nylon belt and clean thoroughly, rinse and dry.
8. Re-fit all removed items.
9. NOTE: When refitting the brewer carriage, ensure the locking plate is correctly positioned to ensure the carriage is securely located.

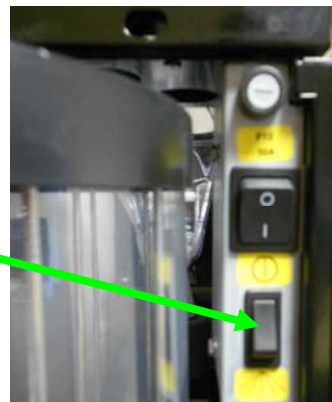
Every 7000 vends you must replace the nylon filter belt, orange gasket and brewer pot O-ring, here's how:-

This does not apply to an all instant machine.

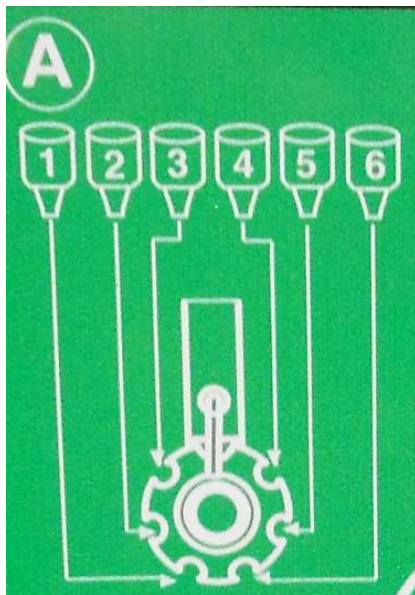
1. Remove, clean and refit all brewer parts as described above and on page 16.
2. Before refitting the black brewer pot replace the O-ring on the bottom.
3. Remove the brewer carriage as described above.
4. Remove the nylon filter belt from the brewer carriage by pressing in the belt retainer spring and using the locking plate to hold the lever (G page 16) in place. Discard the old belt and the orange gasket underneath the belt. Fit a new orange gasket and a new nylon belt ensuring the belt is fitted underneath the scraper.
5. Reset the nylon filter count by pressing and accepting this menu in the door open mode:
BREWER1 BELT CHANGE or BREWER2 BELT CHANGE dependant on the machine model.

How to use the flush button

1. With the door open, switch on the machine.
2. Ensure a receptacle is positioned under the dispense nozzles.
3. Flush the machine by pressing the appropriate internal flush button situated on the top right-hand side of the internal cabinet.



Dispense head and dispense pipe positions



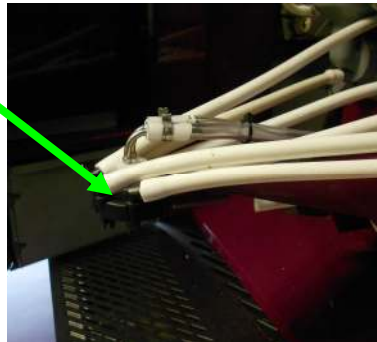
1. Remove all dispense head parts, nozzles, retaining pin and remove the dispense head manifold from the dispense arm by pulling towards you.
2. Place all removed items into a bucket of warm water and an appropriate cleaning agent / sanitiser. Clean thoroughly, rinse and dry.
3. Re-fit the dispense head manifold and secure with the retaining pin.
4. Re-fit the dispense nozzles to the silicon rubber delivery tubes and then insert the nozzles fully into the dispense head manifold.
5. Switch on the machine flush and test for correct operation.
6. Bean to cup dispense pipes positions may vary depending on the model.

Sanitising the syrup lines for Horeca models

ROUTINE MUST BE PERFORMED ONCE A MONTH AS A MINIMUM REQUIREMENT.

Use the PRIME SYRUPS menu for this procedure. Page 22

1. Fill a sanitising bucket with warm water and the right amount of milton sterilising fluid (approx. 55cc per 4.5 litres of water). Place the syrup dip tube ends into the bucket of solution and flush the fluid through until the syrup lines are primed full of sterilising fluid. Leave for 15 minutes.
2. After 15 minutes, empty the bucket and replace with clean water. Flush thoroughly until all traces of sterilising fluid have been removed and the water coming out of the dispense nozzle is pure and clean (this may require several flushes).
3. Remove the dispense nozzle and clean the spout thoroughly with the sterilising fluid, the individual dispense spouts can be removed for better access. Rinse thoroughly in clean water and place back in nozzle.
4. Re-prime the syrup lines using the menu in the door open mode.
6. Test vend all drinks checking for correct operation and drink strengths in drink testing and vend mode.

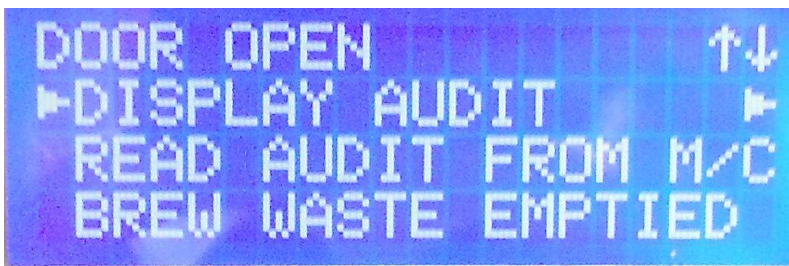


Final checks!

1. Remove all wrappers and waste materials from the machine.
2. Check there are no leaks from the syrups.
3. Enter drink testing make sure each drink corresponds with the correct mixing bowl. i.e there should be no deposits of residue (ingredient) left inside any of the mixing bowls.
4. Flush machine.
5. Ensure the door is locked tight.
6. Test the machine for correct operation. Insert coins (if pay vend) and check that the correct credit is displayed.

Operator level door open software menus

To access the door open operator menu simply open the machine door.



The menus on the screen allow you to access files such as the audit. Press enter (Page 9) and the information will be displayed on the screen.

DISPLAY AUDIT

Audit mode provides the ability to view the overall total drink volume and values dispensed.

READ AUDIT FROM M/C - via USB

Your line manager/supervisor will need to provide you with the following tool:

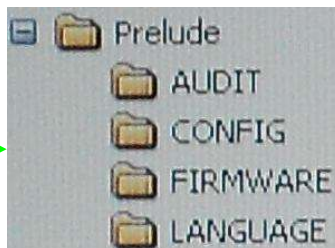
1 x USB flash drive (2GB minimum requirement).

The USB flash drive must be preloaded with a prelude folder and sub-folders listed below prior to downloading audit information from the Signature machine.



USB Memory stick folder layout and text format

In order to upload software, up/download audit and machine configuration files from the machine, it is necessary to create a 'main' machine folder in the root directory of the machine USB memory stick that contains four sub-folders called 'AUDIT', 'CONFIG', 'FIRMWARE' and 'LANGUAGE' as shown here. →



Continuing from page 20

USB memory folder meanings

- AUDIT - This is where all the uploaded machine audit information is stored
- CONFIG - This is where the machine set-up is stored for machine cloning.
- FIRMWARE - This is where new software is stored ready for uploading.
- LANGUAGE- This is where English & foreign languages are stored for uploading.

The above folders can be created on the USB memory stick using any PC that has a USB port and the 'Windows Explorer' utility.

Procedure on how to read audit data using the USB flash drive:-

1. Open the machine door.
2. Insert the preloaded USB flash drive into the service USB port. Page 11
3. Once inserted you will be able to download the audit simply by positioning the cursor on READ AUDIT FROM MACHINE followed by enter. Page 9
4. Once the progression bar has finished, your audit has been downloaded onto your USB flash drive.
5. Remove your USB flash drive from the USB port. Page 11

BREW WASTE EMPTIED

In the event of the brewers being disabled i.e no bean to cup or freshbrew drinks. This menu will reset the brewer bin counts.

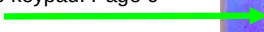
Standard Signature

On standard Signature machines the waste brewer count has a default of 100 9 oz drinks or 50 12 oz drinks before the BREW WASTE EMPTIED menu needs resetting.

Horeca Signature

The Horeca Signature with a waste to base kit has been designed for a larger output and can deliver (depending on the set up) 499 or 999 drinks before the BREW WASTE EMPTIED menu needs resetting.

Resetting procedure:-

1. Open the door.
2. Remove the brewer waste bin/s and throw away the coffee or tea grounds.
3. Replace the brewer waste bin/s underneath the brewers.
4. Now use the touch sensitive keypad. Page 9
5. Scroll down until you reach. 
6. Once the cursor is on BREW WASTE EMPTIED press enter twice.
7. The BREW WASTE EMPTIED menu has now disappeared and has successfully reset the built in brewer counters which are not visible.
8. Close the door and test vend the brewer drinks.



Operator door open software menus continued:

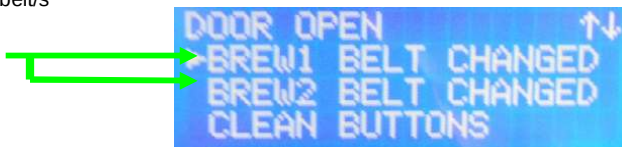
BREW1 BELT CHANGED

After 7000 vends the brewers will disable. The reason for this is for you to replace the worn nylon filter belt/s to maintain good quality drinks.

Once you have replaced the nylon belt/s simply press enter and accept on one or both of these menus.

BREW 2 BELT CHANGED

Use the above procedure.



DRINK TESTING

Drink testing enables the operator to test any drink selections currently active on the machine with the door open. In this mode the drink vend can be monitored visually with the door open to eliminate any minor dispense problems etc.

VERSION INFORMATION

This menu gives engineers access to the latest firmware, for example 1.000.000.

OPERATOR FUNCTIONS

In operator functions the asset number (if assigned) and serial number are stored. Usually in multi unit sites a vendor is given an asset number to aid in machine identification and audit data retrieval/accuracy. Also providing the feature has been enabled in the service mode, the operator will be able to perform a cup test in this menu.

VEND MODE

Pressing enter on the Vend mode menu will simulate the door being closed. This feature will allow the operator to test that the coin mechanism is operational for the end user.

PRIME SYRUPS

When the syrups run out this menu will allow you to prime the syrup/s independently. This menu should also be used once a month during sanitisation process of cleaning the syrup lines. Page 19

Notes



Installation Manual

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Electrical information

Supply voltage	230 Vac
Current	13A Fused RCD protected switched spur
Power	2.4 Kilowatts
Frequency	50Hz
Internal motor voltage	24Vdc
Bean to cup grinder	240Vac

A fused (13 Amp) spur must be protected by a 30mA RCD and wired in accordance with BS7671.

Machine fuse ratings:

F1 main water	T1amp	F8 boiler fuse	T8amp
F2 water stations	T3.15amp	F9 extraction	250mA
F3 ingredient motors	T3.15amp	F10 PSU supply	T3.15amp
F4 whipper motors	T3.15amp	F11 24vdc output	T10amp
F5 base cabinet	T3.15amp	F12 main supply	T10amp

F6 Bay 1

Inst T2.0 amp / FB T3.15amp / FG T6.3amp

F7 Bay 2

Inst T2.0 amp / FB T3.15amp / FG T6.3amp

For safety reasons do not fit any fuse other than those specified above.

Water services

Mains water supply from a 15 mm (1/2") rising main.

Minimum water pressure 0.2Mpa (29 psi / 2 Bar)

Maximum water pressure 0.6Mpa (87 psi / 6 Bar)

Reference should be made to the model water bylaws 1986 Statutory Instrument (SI) No.1147

Noise levels

The Signature machine has been designed to work within a user-friendly environment and will therefore not exceed a noise level of 70dB.

Operating conditions

The Signature is suitable for indoor use between +10°C and +30°C.

Important pre-installation information

The information provided within this handbook has been produced to guide you through correct basic installation and operational requirements. It is strongly recommended to thoroughly read through this handbook prior to attempting installation of the Signature machine.

The Signature has been designed to be able to be quickly and easily installed and provide good quality, well-presented drinks from power up. Access to the machine's service mode is via the touch sensitive keypad overlay

Warning

Before commencing any installation procedure, ensure that all machine site preparation has been completed correctly and that lifting equipment of the correct capacity is available.

We recommend that as much preparation is carried out as possible before installing the machine. A good guide for ensuring the site is properly assessed with the involvement of technical personnel is the AVA site survey, which is available to all member companies from the AVA.

Within the AVA survey, particular attention must be paid to the local hazard analysis evaluation. This will aid in assessing potential risks (such as water quality) when siting a machine in a particular environment.

Location

The machine is suitable for indoor use only, with an ambient temperature not below 10°C and not exceeding 30°C, and not in an area where a water jet could be used. Note that the machine will increase the ambient temperature in confined air spaces. The machine should be located to allow access to the appropriate electrical and water services with at least 100mm (4") of free space between the rear of the cabinet and the wall to allow adequate ventilation.

Leveling

It is important that the machine is located on a stable, level surface. The machine should be levelled in both planes by adjustment of the four levelling feet. A spirit level should be used and placed on the cabinet roof and cabinet sides. Incorrect levelling can result in coin acceptance problems, door misalignment and inconsistent cup dispense issues.

Signature installation checklist

1. Flush the mains water stopcock into a bucket for 30 seconds to remove any dirt or flux from the new or old pipes. Page 30
1. Fit a water block. Page 30
2. Make sure that there is sufficient water pressure to the machine by using a pressure gauge. Page 30 & 26
3. Remove the inlet hose from its packaging and connect one end to the stopcock. Now fit the other end to the machine. Make note of the water flow arrow which is displayed on the brass non-return valve. Make sure it is a tight fit and turn the stopcock on. Page 30
4. Plug the machine into a dedicated 13amp supply and turn on. Page 31
5. Install the water filter.
6. If applicable load one sleeve of cups into the carousel avoiding the dispense position.

H20 base cabinet inlet hoses and mains leads differ from the standard Signature

- Plug the lead from the Signature into the 240v AC socket situated at the rear of the H20 base cabinet. Now plug the moulded mains lead from the base cabinet directly into the dedicated 13amp supply.
 - Fit the inlet hose from the stopcock to the rear of the H20 base cabinet. Make sure it's a tight fit and turn the stopcock on. Page 30 & 39
7. Remove the rest of the accessories from outer packaging.
 8. Level the machine. Page 27
 9. If applicable connect and fit the coin mechanism. Page 38
 10. If fitted commission the chiller. Page 31
 11. Turn machine on by using the internal on / off switch. Page 10
 12. Flush the water filter according to manufacturer's guidelines which are visible on the filter or filter box.
 13. Flush the boiler i.e drain and then refill.
 14. Depending on the water pressure the boiler may not fill completely the first time you power up. Turn the machine off then back on again.

While the boiler is heating:

15. If applicable now load the remaining cups into the carousel.
16. Make sure you have the relevant information from your granulated milk supplier – correct gram throw & whether the paddle wheel should be removed or not.
17. Load the canisters with correct ingredients and then prime ingredients by turning the auger. Page 14
18. If applicable float the coin mechanism - refer to coin mechanism manufacturer's recommendations.
19. Calibrate the cup sensor to suit the cups you are using. Page 36

Signature installation checklist continued

20. Horeca models only: Programme the flavoured syrups to your coffee beverages – use the guidelines as on Page 32.

When the machine has reached its temperature

21. If applicable calibrate and test the bean to cup brewer. Page 33 onwards.
22. If applicable the setting up of the tea brewer.
23. Taste & test vend each drink and make sure that there is sufficient water in the mixing bowl before and after the ingredient has been dispensed.
24. Dependant on ingredient some drinks may need the water level decreased / increased. Page 32
25. Ensure the correct chutes have been positioned into the correct bowl.
26. Check that the dispense pipes are correctly fitted into the dispense head.
Page 18

Close the machine door

27. Run a pay vend on every drink. Does it correspond to what you've pressed on the touch sensitive keypad?
28. Check coin acceptance / drink value / change given - if applicable.
29. Ensure the cup drops correctly into the cup catcher position.
30. Clean the cup station. Page 9
31. Clean the machine internally, e.g. waste bins. Ensure that it is presentable.
32. Once you are happy with the machine operation customer training can be carried out if applicable.
33. **Operated sites** will only need basic training i.e on how to vend a drink / coin entry / coin reject / cup sensor / what to expect if the cups, ingredients or change run out. Make sure you cover *behaviours of the machine and error codes 11 & 12, and anything else which may be of benefit.
34. **DIY sites** will require the Operated sites training above plus full operator training i.e run through the first part of this manual with them.

*behaviours of the machine - e.g. if you remove a cup once you have pressed the keypad for a vend you will not get a drink and it's likely that the machine has taken your credit as well. Or, if you order an espresso expect half a cup of coffee, etc.

Installation & commissioning

The installation of a new machine is a critical time in the relationship that you as a technician and your Company have with the client. First impressions count and last for many years. We recommend that you do as much site and machine preparation as possible before installing the machine.

Warning! A water block safety device must be fitted between the mains incoming supply and the inlet to the water hose.



Pressure gauge

Use a pressure gauge to measure the water pressure and make sure you keep within the guidelines which are on page 26.



Connect water supply

Connect the machine to the mains water supply using the new water hose and seals supplied with the machine – do not use an old hose which will have a build-up of *Biofilm.

*A Biofilm is an aggregate of micro-organisms in which cells adhere to each other on a surface.

Flush the mains water line thoroughly before connecting to the machine. Make sure the water filter has been flushed prior to installing or at the installation.

Fasten the 15 mm fitting of the mains water supply hose (supplied with the machine) to the rising water main via a stopcock. (Fig. 1). Now connect the $\frac{3}{4}$ inch connector to the Signature (Fig. 2) and turn the stopcock on and check for leaks.



Fig. 1

Stopcock must be a potable cold water supply.

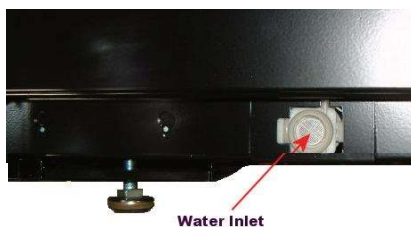


Fig. 2

Connecting mains power

Ensure the machines internal On/Off rocker switch is OFF before connecting to the electrical mains supply. Connect the mains power cord at the rear of the machine to an independent RCD protected switched mains supply and switch ON to initiate power to the machine.



Do not connect your Signature machine to an occupied extension lead as this will cause the mains fuse board to trip.

How to enter service mode

1. With the door open press and hold buttons 1 & 12 for 5 seconds.
2. Now enter service code 4684 and press enter.



► MACHINE SETTINGS

All the menu parameters required to programme the control of the machine are within MACHINE SETTINGS.

► DRINKS

All the menu parameters required to programme individual drink selections/throw timings are within the DRINKS menu.

► FLUSH MACHINE

In service mode the machine can flush each mixing station individually and test the cup dropper unit.

Adjusting drink parameters

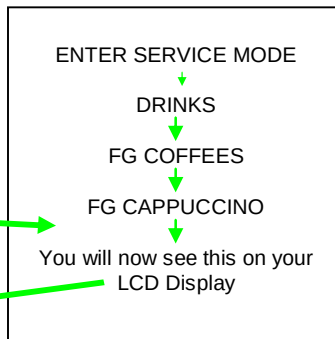
You can alter any of the drinks parameters in service mode, this can be done by simply opening the machine door followed by this procedure.



To access menus and adjust parameters you will need to use the external keypad page 9 & 31.

In this example we will use FG CAPPUCCINO

FG CAPPUCCINO
DRINK SET UP
DRINK THROWS



DRINK SET UP

Will allow you to enable or disable a drink. This is very useful for disabling sections of the machine for example:-

If you have a problem with a chocolate whipper motor you can disable all of the chocolate drinks i.e mocha / chocolate & creamichoc. This will allow you to keep the machine up and running until you can source a new whipper motor.

Horeca syrups

DRINK SET UP will also allow you to assign syrups to a hot beverage. This can only be achieved if the syrup has been enabled within the DRINK menu i.e SYRUP SHOT1 or 2 must be ticked.

DRINK THROWS

This menu will allow you to adjust the drinks parameters i.e drink strength / water levels / whipper timings / pulses and delays.

Very important: Make sure that there is sufficient water in the mixing bowl before and after the ingredient has dispensed. Failing to do so will result in a return visit to the machine to fix one or maybe all three of the following issues – a blockage, flood, or circuit failure.

Bean to cup – Run a dry throw

Very important

Upon receipt of your Signature machine you will need to calibrate the machine to suit your coffee beans. If you cannot carry out this procedure yourself, your machine is going to fail very quickly!

This is a two part process and must be done in the following order. We recommend using a **DARK ROAST** coffee bean and not a light / medium or medium dark roast.

Firstly: The grind

Secondly: Coffee bean gram throw

Follow these procedures to run a dry throw.

- Open the door.
 - Enter security code for service mode access 4684.
 - Scroll to DRINKS then press enter.
 - Scroll to FG COFFEES then press enter.
 - Enter FG ESPRESSO.
 - Scroll to DRINK THROWS then press enter.
 - Enter CAFF INGREDIENT.
 - It will now state the 7 oz, 9 oz or 12 oz DURATION, 6.0 or 12.0 seconds (this is the factory default settings).
 - Now press button 0 or 10. This will give you a dry gram throw of espresso grind.
- 
- More often than not the grind will be too coarse.
 - Adjust the grind via the dial on the right hand side of the grinder blades - refer to the grind adjustment Page 34.
 - Once you are happy with the grind you will now need to weigh the coffee bean gram throw.

Westomatic loose tea brewer

The Sigma Touch tea brewer will not need the same calibration as a bean to cup brewer. Use the same guidelines as on page 32 if needed.

The grind adjustment

If the grind is too coarse (it will feel like loose tea leaves)

If the grind is too coarse the water rushes through the coffee too quickly. This results in a weak espresso with very little crema and sludgy coffee grout waste (under extracted). Ultimately this will cause the brewer chamber to block and explode. This may also cause a blockage in the extraction.

What to do!

Adjust the grinder blades so that you are turning the dial clockwise. This will close the blades so that they are closer together resulting in a finer grind.

Warning!

Each time you adjust the grinder blades remember to vend **three dry throws** which will clear the previous grinds, and then run a dry test throw on the fourth to feel the grind.

If the grind is too fine (it will feel like talcum powder)

If the grind is too fine the water passes through the coffee too slowly. This results in a dark bitter taste which will be over extracted and cause the brewer chamber to flood or eventually explode.

If the grinder blades are too close together this can lead to any one of the following Issues:-

- Grinder jams
- Excessive wear on both blades
- The beans will bottleneck

What to do!

Adjust the grinder blades so that you are turning the dial anti-clockwise. This will open the blades so that they are not too close resulting in a coarser grind.

Grinder blades adjustment dial.



How to adjust the gram throws on all fresh ground drinks

- Enter the DRINK menu.
- Enter CHANGE ALL.
- Scroll up and enter - ALL FG INGREDIENT.
- Make sure the menu is - ALL FG INGREDIENT - instead of - ALL FB INGREDIENT.
- By using the scroll buttons press enter on the required menu i.e INCREASE BY or DECREASE BY.
- This menu will now be flashing.
- Enter the desired percentage by using the numbers which are assigned to the buttons on the front touch sensitive keypad.
- Once you press enter the percentage menu will stop flashing.
- After you have completed this you will need to re-enter the FG ESPRESSO.
- Now vend a dry throw and weigh the coffee using your mini-scales.
- Keep using the above process until you reach your goal of 7-7.5 grams per cycle.



Once the above procedure has been completed, test vend 10 fresh ground espresso drinks with the door open to ensure that there are no failures. A key requirement is a consistent coffee cake which should look not too wet and not too dry, aim for a perfectly extracted coffee cake.

With 12 oz default settings the brewer will cycle twice on the following drinks: Cappuccino, latte, skinny latte, flat white, Americano and double espresso/macchiato, therefore the duration value will be double that of a single espresso or macchiato.

For example:

If the espresso gram throw equates to 4 seconds = 7 grams, the latte will be double the value - 8 seconds = 14 grams (remember the brewer will complete two cycles on a 12 oz cup as a default which will work out at 7 grams per cycle once calibrated).

You may also like to make a note below of the coffee which was set up on installation by you.

Date: _____

Coffee brand: _____ Roast type: _____ Duration of throw: _____ Gram throw: _____

Cup sensor

Tools needed:

Small flat headed screwdriver – watch type.

Your Signature machine has been through a full test procedure at Westomatic. However the cup that we use to test the cup sensor on your machine may differ to the cup that you are about to load into the cup turret tubes.

Cups will vary as you know from plastic to paper and from white to black. Therefore it is imperative that you test your cup sensor upon installation and adjust the setting on the sensor if needed. You may also like to make a note below of the cup which was set up on installation by you.

Date_____ Cup brand_____ Cup size_____ Cup Colour_____

How the cup sensor operates

1. Firstly look at the sensor with the door open while there is no cup present.
2. If the green light is on then this is correct. The green light means power on.
3. Now with the door open place a cup in front of the sensor.
4. If both green and orange lights are present the sensor is successfully working correctly.
5. If you remove the cup and the green light is the only light left on you are now safe to test the machine with the door closed.

If none of the above applies follow the instructions below:-

Programming the cup sensor

1. With the door open adjust the sensor so that both lights are present.
2. Now adjust the sensor so that the orange light fractionally turns off which leaves the green light still present on the sensor.
3. A test should be carried out by holding a cup in front of the cup sensor with the door open.
4. If both lights are present the cup sensor is successfully transmitting and receiving a sensor beam to and from the cup.
5. If the green light is the only light present with the cup in front of the sensor, carefully adjust the sensor pot so that the orange light is on and start the test procedure again.
6. Once the sensor has been correctly set up close the machine door and run a series of test vends, this should also include the removal of a cup while vending so that the processor responds by aborting the drink. If BTC or SFB models the brewer will complete the cycle before aborting.

Coin mechanism information

Tools needed:
Crosshead screwdriver

Your Signature machine has been through a full test procedure at Westomatic. This also includes testing for a payment system even if your machine is a freevend only specification.

Very important:

Your coin mechanism must be firmly mounted using the three screws on the internal metal work bracket below the coin return.

Isolate your machine when connecting the MDB coin mechanism loom to the MDB plug on the machine. Failing to do so will cause the circuit to malfunction.

Floating the coin mechanism

With the machine on you must float the coin-mech with:

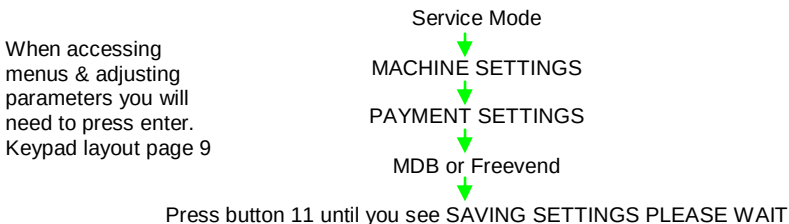
1. The corresponding change which suits the coin mechanism.
2. Use the coin mechanism manufacturer's recommendations when floating the mech. This is always done through the coin mechanism's programming.

To change drink prices

1. Enter MACHINE SETTINGS
2. Enter PRICE SETTINGS
3. Adjust the price of the drink/s

If your Signature has been ordered as a payment set up, the programming will already be set up for you i.e the machine will be programmed to pay vend.

If however you need to change the settings at a later date this can be carried out in:



H2O base cabinet



The Signature H2O contains a chiller unit housed within the lower section of the pedestal. Utilising a dedicated cold water dispense head, the Signature H2O has been designed to provide 'Press'n Hold' chilled filtered UV treated water on demand. The filtered water is also used to fill the boiler for improved drinking quality in areas of poor water quality.

The base cabinet contains two cup tubes to dispense clear 7 oz cups for the water dispenser. The water unit is a freevend push and hold only.

Water control button

Cups tubes

Chilled water station

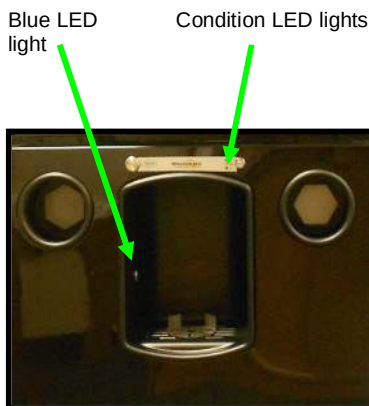
H2O base cabinet controls

The base cabinet has a very simple mode of operation.

Place your own cup or use one from the cup tubes and place it in the cup station. Press and hold the water control button until the desired fill level is achieved then release the button. Remove your cup from the cup station and enjoy.

The base cabinet has two status LED's to indicate the condition of the machine. The blue cup station LED performs two tasks.

- To provide an ambient glow.
- To provide indication that power to the Signature is okay and that no faults have been found. If the Signature develops a fault the base cabinet switches off and the blue LED goes out.



The second status Led is the three-coloured LED indicating the condition of the machine. The three colours are red, yellow and green.



✗

Red – Waste bucket is full and the machine will not vend cold drinks.

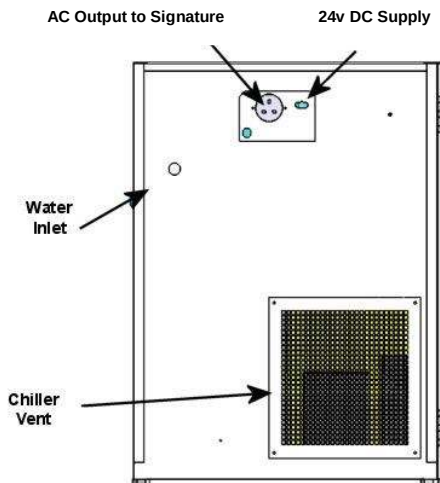
UV

Yellow – The UV lamp is operational.

✓

Green – The chiller unit is ready to vend

Base cabinet rear external layout



Connecting the Signature and the base cabinet supplies

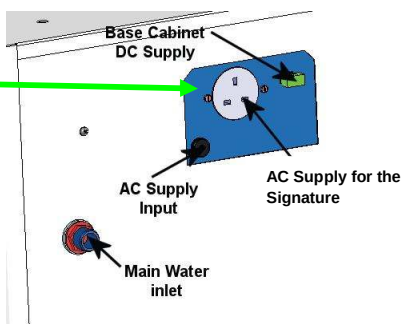
The Signature and its base cabinet share common AC mains electrical and mains water supplies. This reduces the demand for site services and will speed up the installation process. Connect the water hose with the check valve from the rising main to the main water inlet in the base cabinet.

The $\frac{3}{4}$ " hose at the top of the base cabinet is connected to the Signature.

The AC supply for both units is connected via the base cabinet.

The AC supply is connected to an RCD protected 13A fused supply.

The Signature mains lead plugs into the AC supply outlet at the rear of the base cabinet.

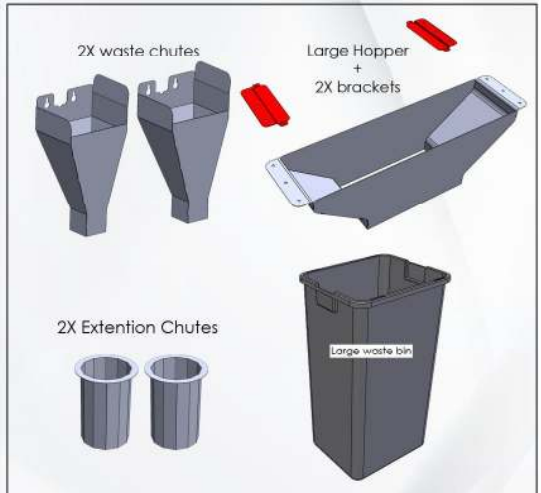


Under no circumstances must any other device be plugged into the AC socket outlet other than the Signature.

HORECA Drip Tray KIT



HORECA Waste to Base KIT



Drip tray kit

There are two sections of waste pipe:-
The first connects to the insert on the bottom of the drip tray.
The second part connects to a funnel which is statically mounted directly below the drip tray.

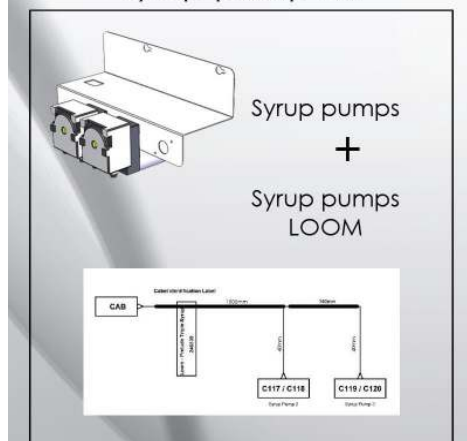
Waste to base kit

The two waste chutes fit behind both brewer filter carriages.
The two extension chutes fit beneath both brewer filter carriages within the dedicated cut out area.
The large metal hopper must be mounted below the machine to catch the used coffee and tea grouts.
The large waste bin must be fitted directly underneath the metal grouts hopper.

The syrup pump kit

Mount the syrups accordingly and connect the loom for the syrups into the rear of the Signature next to the external MDB connection. This is located on the bottom rear of the Signature.

HORECA syrup pump KIT



14-20 triac error

You may see this more than once on your Signature LCD display.



The 14 represents a circuit failure, nothing more.

The number after the hyphen represents the circuit with the issue/problem.

14 – 20 on a Signature this would mean you have a problem with whipper station 2.

To give you an idea, with it being a whipper issue the cause could be one of the following:-

- The operator has fitted the impellor incorrectly (most common!).
- The fuse has then blown (very likely).
- The whipper base seal has worn (common).
- The whipper motor is faulty (rare).
- The terminal and crimps to the motor are loose or disconnected (rare).
- An Engineer, Operator or a site Service Engineer has decided to fit a higher rated fuse to protect the whipper motor circuit which has damaged the main cabinet loom and processor (extremely rare).



Signature triac machine layout & circuit table

In the event of a circuit failure the 14 represent's an open circuit, the number after the hyphen represents the circuit with the fault. The table below allows you to pinpoint the component with the fault for example: 14-20 would be an open circuit regarding the whipper station 2.

	FB F	S	S	S	F	INS S	
	Station 1	Station 2	Station 3	Station 4	Station 5	Station 6	
Ingredient	13	14	15	16	17	18	130RPM Ing Motor Fresh Brew , Chocolate
Water	06	07	08	09	10	11	90RPM Ing Motor Sugar , Topping , Soup
Whipper	19	20	21	22	23	24	Whitner , Instant Coffee
Pinch	30	X	X	X	X	29	
Air Pump	31	View looking from the front of machine with the front door open.				32	
Air Pincher	04					05	
	BAY 1					BAY 2	

Circuit number	Function	Connector
1	Master water inlet	P10
2	Hot water inlet	P9
3	Cold water inlet	P8
4	Bay 1 Coffee pincher solenoid	P7
5	Bay 2 Coffee pincher solenoid	P6
6	Water station 1	P5
7	Water station 2	P4
8	Water station 3	P3
9	Water station 4	P2
10	Water station 5	P1
11	Water station 6	O12
12	Syrup 1	O11
13	Ingredient motor 1/ BTC grinder motor	O10
14	Ingredient motor 2	O9
15	Ingredient motor 3	O8
16	Ingredient motor 4	O7
17	Ingredient motor 5	O6
18	Ingredient motor 6	O5
19	Bay 1 brewer motor / whipper (left side)	O4
20	Whipper 2	O3
21	Whipper 3	O2
22	Whipper 4	O1
23	Whipper 5	N10
24	Bay 2 brewer motor / whipper 6 (right side)	N9
25	Syrup 2	N8
26	Cup peeler motor	N7
27	Cup transfer motor	N6
28	Spare	N5
29	Bay 2 Tea pinch solenoid	N4
30	Bay 1 Tea pinch solenoid	N3
31	Spare	N2
32	Spare	N1

Signature error codes

Error code 9

Fault description – keyboard fault or button stuck

Actions to take:

- Disconnect external keypad and power up the machine, if fault disappears check the keypad/loom, replace keypad.
- If fault persists replace the Processor board.

Error code 11

Fault description - cups sold out or switch damaged

Actions to take:

- Ensure there are cups present within the motorised cup unit.
- Ensure the cup switch in the cup unit works correctly.

Error code 12

Fault description - waste tray is full or the waste tray contacts are wet.

Error code 13

Fault description – boiler level switch has not detected water.

Actions to take:

- Ensure water is turned on at the mains.
- Ensure the level probe connections are fitted correctly.
- Ensure the timeout settings are set correctly in the boiler menu.
- Check continuity between pins on control board & crimp within plug H.

Error code 14

Fault description – triac/circuit failure

Actions to take:

- Check the fault log for the circuit at fault.
- Locate the circuit and check fuses see - Triac table on page 42.
- Check all crimps and connectors.
- Check the option is enabled / disabled in the menus.
- Check / replace the motor / valve.
- Replace the control board.

Error code 16

Fault description – the cup sensor has not detected a cup placement for a least 10 seconds.

Actions to take:

- Ensure there is no fault with the cup unit and that cups are peeling correctly.
- Ensure the cup sensor is working and set correctly for the type of cups being dispensed.

Error code 17

Fault description – triac on control board has gone open circuit

Actions to take:

- Ensure connections on the control board are correctly connected.
- Check the fault log for a fault prior to this error, which may have caused the fault.
- Return board for fault diagnostic.

Error code 19

Fault description - keypad jam

- Turn the machine off for 10 seconds, now turn back on again without pressing the keypad buttons.
- Check all crimps and connectors.
- Check continuity from the keypad to the processor.
- Replace the keypad loom or keypad if necessary.
- Replace the processor.

Error code 20

Fault description – water fail safe:

Water inlet failsafe is caused by the operation of the water inlet valves outside of a vend cycle, or the result of a water leak within the machine.

Actions to take:

- Check the machine for internal water leak.
- Fault code will be rectified by interrupting power.

Signature error codes

Error code 21

Fault description – leak detected / boiler / valve leak detection

Actions to take:

- Check the boiler for leaks.
- Check / Replace boiler valves for leaks.
- Check / Replace the main water inlet valves.
- Check the Leak detect value in software is correct.
- Check boiler for scale. De-scale if necessary.

Error code 50

Fault description – brewer 1 fault

Actions to take:

- Brewer 1 has a fault, return to Westomatic for investigation.
- Check fuse for the brewer and replace if necessary.

Error code 52

Fault description – brewer 2 fault

Actions to take:

- Brewer 2 has a fault, return to Westomatic for investigation.
- Check fuse for the brewer and replace if necessary.

Error code 57

Fault description – boiler overflow

Actions to take:

- Ensure machine is level.
- Ensure probes are connected and fitted to the boiler lid.
- Ensure the boiler lid is fitted to the boiler and all gaskets are in place.
- Descale boiler if required.

Error code 58

Fault description – boiler under temperature

Actions to take:

- Ensure the connectors are fitted correctly.
- Check / replace the boiler fuse.

Error code 59

Fault description – temperature thermistor open circuit

Actions to take:

- Ensure the probe connectors are fitted correctly.
- Ensure the probe is connected to the control board.
- Replace boiler probes.

Error code 60

Fault description – bean grinder timeout

Actions to take:

- Ensure grinder is connected.
- Ensure the grinder fuse is fitted.
- Ensure no objects are jammed in grinder.

Error code 61

Fault description – drive motor not reaching home within the timeout set

Actions to take:

- Ensure the brewer is mounted correctly in the machine.
- Ensure the connectors are fitted correctly.
- Replace the drive motor for the brewer.

Useful part numbers

NYLON FILTER BELT	198423
BREWER CYLINDER O-RING	160076
BOWL & CHAMBER	160084
WHIPPER IMPELLOR	160119
WHIPPER BASE	160131
LCD DISPLAY	190008
MIXING BOWL	160133
STEAM HOOD	160085
FLEXI BOWL KIT	201679
FILTER PLATFORM	201527S
CANTILEVER ARM	196910
COFFEE PINCH SOLENOID 24V	154276
TEA PINCH SOLENOID 24V	154264
AIR PUMP24V	196878
WHIPPER MOTOR 24V	160124
BOILER VALVE 8mm BODY LOW SCALE 24VDC	116076
DELIVERY VALVE SEAL – CLEAR	147123
MEMBRANE SEAL – MULLER DEL VALVE	100047113
PRESSURE SWITCH	113166
24V CUP DROP UNIT – 73MM / 7 OZ SQUAT OR 9 OZ CUP	175153
24V CUP DROP UNIT – 80MM / 12 OZ CUP	175156
EXTRACTOR FAN MOTOR ONLY (NOT ASSEMBLY)	115101
INGREDIENT MOTOR 90RPM	161440
INGREDIENT MOTOR 130RPM	161441
MULTI BREWER DRIVE ASSEMBLY	201526S
GRINDER RELAY KIT 230V	246535
GRINDER 230V	RD135901
240VAC TO 24VDC TRANSFORMER	149046
PROBE SET	119090
BOILER ELEMENT 2.2KW	117231
CUP SENSOR	119085
MAIN PROCESSOR CPU	201697

Machine maintenance every 4 - 6 months

Boiler & water services

1. Descale the probe set.
2. Descale the boiler valves.
3. Check the calibration of all boiler valves – 6fl oz / 10 seconds
4. Replace the boiler seals.
5. Descale the element.
6. Replace the water filter.
7. Check water pressure.
Minimum water pressure 2bar
Maximum water pressure 6bar

Bean to cup grinder

1. Remove and clean bean canister.
2. Check the grinder blades/burrs and replace if worn.
3. Calibrate the BTC brewer - grind & gram throw.

Brewer/s

1. Replace the nylon filter belt/s.
2. Replace the orange gasket and o-ring on both brewers.
3. Clean the filter carriages remove all coffee & tea grouts.

Fuses & boiler interface board

1. Check all fuses are of the correct value.
2. All fuse holders need to be a tight fit – replace if needed.

Extraction area

1. Clean the complete extraction system including removal and cleaning of extraction fan motor assembly and tubing.
2. Clean extraction area & tubing on both brewers.

Cup unit

1. Remove the carousel and clean the cup unit.
2. Test the cup unit for operation i.e let it self fill & test the cup drop.
3. Check calibration of the cup sensor.

Coin mechanism if applicable

1. Clean the coin mech validator.
2. Clean the coin chute.
3. Coin test mechanism checking change payout of each available coin.

Machine / cabinet

1. Make sure the machine is level.
2. Make sure the door lock opens and closes with ease.

Drink tests

1. Ensure all drinks rinse correctly – check for over dosing.
2. Take pay/free vends with the door closed & check for correct dispense.

Notes

To upload technical manuals from
the Westomatic website please
forward your full name and business
name via email to
support@westomatic.com